

DINNERLY



Smoky Barbecue Beef Tacos with Spinach and Fresh Tomato



25 minutes



2 Servings

Layer warm tortillas with fresh spinach, smoky barbecue beef and juicy tomato for a family-friendly dinnertime fiesta.

WHAT WE SEND

- 1 red onion
- 1 tomato
- 6 flour tortillas¹
- beef mince
- 10g smoky barbecue seasoning¹⁷
- 50g baby spinach leaves

WHAT YOU NEED

- 3 tsp olive oil
- 1 tbs barbecue sauce
- 1 tsp red wine vinegar¹⁷
- 2 tbs mayonnaise³

TOOLS

- foil
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 870kcal, Fat 53.1g, Carbs 49.7g, Proteins 45.8g



1. Prep ingredients

Preheat the oven to 220C. Thinly slice the **onion**. Cut the **tomato** into 1cm chunks.



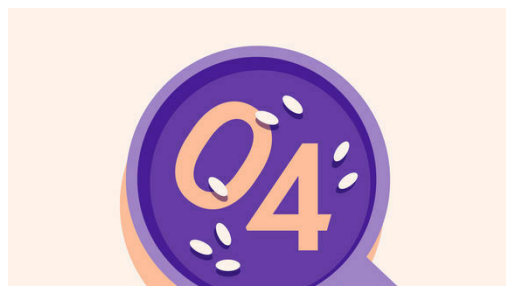
2. Warm tortillas

Enclose the **tortillas** in foil (see Make it yours). Put in the oven for 8 mins or until softened and warmed through.



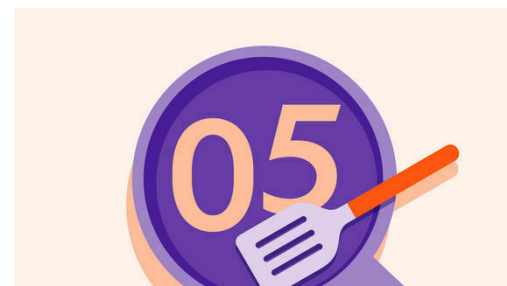
3. Cook beef filling

Meanwhile, heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring occasionally, for 3 mins or until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **barbecue seasoning** and **1 tbs barbecue sauce** and cook, stirring, for 1 min or until fragrant.



4. Dress spinach

Put **1 tsp olive oil** and **1 tsp red wine vinegar** in a large bowl and season with **salt and pepper**. Add the **spinach** and toss to combine. Put **2 tbs mayonnaise** and **2 tsp water** in a separate bowl, season with **salt and pepper** and stir to combine.



5. Serve up

Divide the **tortillas** among plates. Top with the **dressed spinach**, **beef filling** and **tomato**. Drizzle with the **mayonnaise mixture** and enjoy!



6. Make it yours

Feel like crunchy tacos instead? Don't worry about pre-warming the tortillas, simply top them with the spinach and beef, then fold over to enclose. Bake for 10-12 mins until browned. Drizzle with the mayo, then scatter over the tomato to serve.